

WE HAVE A FEW COMPLETE SILOS

Which were carried over from last year. These we will sell AS LONG AS THEY LAST at very close prices. REMEMBER: Material of every description is advancing daily and you will save from ten to twenty per cent by buying that SILO now. What ever you do, don't place your order for a Silo without first talking the matter over with us.

DON'T BUY A SILO ON "Take It for Granted Basis"

No other farm equipment serves as useful a purpose as the silo; yet no other equipment is so much bought on the "Take it for Granted" basis. It naturally results in inferior silo equipment being foisted upon the farmer, for which he pays exorbitant prices. Here is the way you can know—not take it for granted—you are getting the best in silo construction, and are paying for no more than you receive. Get posted on the

TECKTONIUS SILO The World's Best Silo Construction

You'll then know for yourself what to expect and demand in the silo you buy, to insure the highest class construction—the most perfect service.

Tecktonius is in one Grand Class by itself in all Tank and Silo Equipment Service. No others are comparable to it. Without reflecting on your silo knowledge, we affirm, Mr. Farmer, that you cannot know—do not know—what a silo construction should be—can be and really is in the Tecktonius—until you know about and see the "Harder Patent Continuous Door Design"—the Tecktonius Self-Adjusting Silo Hoop and Door Fasteners, Silo "Hinge" Door and "Double Check" Anchor System—the really vital factors in all silos.



Licensed under Harder Patent No. 227732.

Tecktonius "Self-Adjusting" Silo Fastener automatically adjusts silo to all silage swellings and shrinkings. Only one of Tecktonius silo many exclusive features.

The Tecktonius Silo is assembled entirely on our yards and sold only by us in this territory. It is equipped complete with the Tecktonius Matchless Fixtures, giving you a silo that cannot be matched in any feature of its construction or service. We also can save you big money on its cost, for we do away with the dozen and one silo profits and extra freight charges you pay the silo manufacturer for inferior silos.

You would not think of buying a "Rake Off" Reaper after seeing the modern binder, would you?

Neither would you think of buying one of these "19th Century" silos after knowing about the "20th Century Tecktonius."

Don't even think of buying a silo until you get posted on the Tecktonius. It will put you "wise" to the shortcomings of the others. Send for

"Broadside" and Book on "Silo Facts"—Both Free—

telling you all about the "Tecktonius" and giving you valuable and instructive information on silos and silage, including a lot of things you should and want to know.

Both are free—Write for them today.

FORBES MANUFACTURING CO. INCORPORATED.

40,000,000 CHRISTIANS.

Two Out of Every Five People in America are Church Members.

For the first time, according to statistics soon to be issued by the Rev. Dr. H. K. Carroll, of the Federal Council of the Churches of Christ in America, the enrollment of the religious bodies of the United States has passed the 40,000,000 mark. The figures include Protestants, Roman Catholics, Orthodox Catholics, Jews and all other religious organizations and sects. The increase in membership during the past year was 746,669 of whom about 500,000 were Protestants. The Methodists are credited with a gain of about 136,000, the Baptists with 139,000, Presbyterian and Reformed Churches with 67,562, and the remainder of the half million increase being divided among more than 100 other sects. Dr. Carroll has found that during the past 26 years the net increase in the membership of all religious bodies in the country has been 94 per cent, while the population of the country increased in the same time only 61 per cent.

President Gets Busy.

Every governmental agency is busy in an effort to check the soaring price of foodstuffs. President Wilson and his Cabinet discussed all angles of the situation Friday. Movements of cars were reported to the Interstate Commerce Commission show a relief in the car congestion situation, and the Car Service Commission of the American railroads issued a statement disclaiming all responsibility for the food situation.

There are farm agents in 1285 counties, 46 in Kentucky.

GILES-COLEMAN.

Young Couple From This County Wedded In Nashville Yesterday.

Mr. Howard Giles, of Howell, and Miss Jennie Coleman, of Gracey, went over to Nashville yesterday and were married at the Tulane Hotel, at 11 o'clock, by Rev. Mr. Haggard. They were met there by Mr. and Mrs. Howard Hancock and Mr. Will Major, of Lebanon, Tenn., the two gentlemen being brothers-in-law to the groom. They returned to this city last night and will go to the groom's farm near Howell to-day. Mr. Giles is a prosperous young farmer, a son of Mrs. L. A. Giles. His pretty bride is a daughter of Mr. Carden S. Coleman, and is an attractive and accomplished girl, a recent graduate of Bethel Woman's College.

The Fashionable Figure of To-day.

In the March Woman's Home Companion Grace Margaret Gould describes the figure likely to be most fashionable in 1917.

"The fashionable figure is long and straight. All the puffs and ruffles have been pressed flat. All the short waists and skirts have been pulled down. There are no flares or protrusions. It is slight and girlish, and vigor and dash go with it.

"Whether it is artificial or not, it doesn't seem to be. It is the figure of the capable young woman who can do things and enjoys doing them."

Card of Thanks.

We wish to express our grateful appreciation to the many friends for kindness and loving sympathy in the death of our loved one.

Mr. Reid Shaw and family.

GRANDSTAND DEMOLISHED

Lessee of Mercer Park Tears Down Kitty League Grandstand.

The grandstand of the former Hopkinsville Baseball Association, erected at a cost of about \$750 when the Kitty League was formed, has been torn down and moved away by V. M. Williamson, who rents the park property from the T. C. Railroad company. Former directors of the defunct association who were interrogated, knew nothing of the conditions under which the building was demolished. No formal action was taken by the stockholders, the owners of the property, according to a statement made by Bailey Russell, the former Treasurer.

Mrs. Castle Coming.

Manager Stockley has a big attraction this month at the Princess, when Mrs. Vernon Castle will appear in "Patria."

H. M. Gardner returned yesterday from a business trip of several days to Paducah.

GLOUCESTER MEN FAMED

Sailors From the Ancient New England Port Are Known on Many Seas.

"Anyone can go fishin', but it takes a man to go on a Gloucester schooner," is a widely known saying among the fishermen who have taken vessels and men from that far famed port to nearly all parts of the world. In fact the fame of Gloucester's chief industry is so great that the very name is synonymous with fish.

Upwards of five thousand men, to be conservative, out of the entire population of Gloucester, estimated at 25,000, are actively engaged in fishing work.

The old-time Yankee fishermen have been largely succeeded now by other nationalities and the Boston fleet is largely manned by the Galway Irish, who have settled in Boston and South Boston. The Azorian Portuguese came here along with thousands of other immigrants and settled in Provincetown, and today the fleet from that port is principally manned and owned by Portuguese. Several Scandinavians are among the crews of vessels from Gloucester, Boston and Provincetown, and the Nova Scotia and Newfoundland natives man many Gloucester craft.

For picturesque, however, we look to the Italians. Years ago a few Sicilians came here, and remembering their efforts in the Mediterranean as fishermen, went to work in dories with a "leg-o-mutton" sail, and dressed in gaudy colors and high boots. Finally, one of them, more enterprising than the rest installed a gasoline motor in his dory, that was the beginning of a fleet of stanch motor craft with cabins, now manned and owned by these Sicilians. It is these motor boats which supply Boston with the choicest of fish, for they only go out a short distance, and return daily with fish as fresh as is possible to get.—Christian Science Monitor.

Took No Chances.

"Didn't I give you a piece of pie last week?" demanded the cooking school graduate. "I didn't expect to see you again so soon."

"I fooled you, ma'am," explained the tramp. "I didn't eat it."—Town Topics.

Sure Cure for Sleeplessness.

"How did you cure yourself of insomnia?" "I left a lot of my day's work unfinished and tried to stay awake and do it at night."

REMEMBER



That we have every facility for turning out neat printing of all kinds. Letter heads, bill heads, office stationery, etc., furnished at the lowest prices first class work will permit.

SCHOENECKER THE ORGANIZER

Will Be Here March 16 For a T. P. A. Membership Campaign.

Former T. P. A. President Vincent J. Schoenecker, Jr., of Milwaukee, in October 1914 visited this city and his visit is pleasantly remembered. Mr. Schoenecker will be in Hopkinsville Friday March 16, accompanied by State Officers, to conduct a campaign for new members of Post J. Travelers Protective Association. All members are urged to be lining up their eligible friends for membership in this organization.

Hopkinsville now has three state officers. G. E. Dalton is first Vice President, Frank K. Yost a Director and Geo. E. Gary, Chairman of the Legislative Committee.

ADAMSON LAW DECISION

If Held Unconstitutional Railroad Unions Threaten to Renew Strike.

Louisville, Ky., Feb. 28.—The nation-wide railroad strike, threatened last fall, will be put into effect immediately if the Supreme Court declares the Adamson eight-hour-day law unconstitutional and the railroads do not yield the principles contained in that legislation.

This was the semi-official declaration made before the Trades and Labor Assembly last night by Sigmund A. Lee, president of the local Brotherhood of Railroad Trainmen and a member of the brotherhoods representatives who met with President Wilson in the strike crisis just before the passage of the Adamson bill.

LUNG TROUBLE CAUSES DEATH

Mrs. East Passes Away After An Illness of Several Months.

Mrs. Inez East, wife of Mr. Edward East, of the Larkin neighborhood, died yesterday morning at 8:30 o'clock, after an illness of four or five months of lung trouble. She was about twenty-five years old and a member of the Christian church. She is survived by her husband. The interment will take place at the Hamby burying ground today.

FOR APPENDICITIS

Miss Allie Belle Hunt Undergoes an Operation.

Miss Allie Belle Hunt, daughter of Charles Hunt, was operated upon Monday night for appendicitis, at the Jennie Stuart Memorial Hospital. She stood the operation well and is getting along nicely.

PATRIOTISM REWARDED.

Leo. H. Luksich, a naturalized Austrian, a recruiting officer for the coast guard in New York, knocked a man down who wiped his dirty hands on an American flag and has just been promoted and the Sons of the American Revolution have given him a gold medal.

Canvas Tubing.

More or less inconvenience always has accompanied the use of the tin duct, in supplying ventilation to miners and other underground workers. Because of these facts, a manufacturer of canvas bags has set about making canvas tubing, which is meeting with favor where it has been tested. The canvas tube is easily mended when punctured, and is also easily moved.

No jury cases were reached Tuesday and the first one to be put on trial yesterday was Commonwealth vs. Lindsay Hester, for assault and battery.

Clifton Long, of Hartford, Conn., enroute home from New Orleans, arrived here yesterday on a short visit to his parents, Mr. and Mrs. Geo. C. Long.

SOME TASTY DISHES

NEW AND OLD RECIPES OF ACQUAINTED MERIT.

Best Way to Serve Wings and Drumsticks of Cold Fowl—Fried Apples a Delicacy That Will Be Appreciated—Nut Preparations.

Put two tablespoonfuls of butter in a frying pan and, when melted, add a tablespoonful each of chili sauce and mushroom catsup and a teaspoonful each of made mustard and table sauce. Take the wings and drumsticks and any other pieces from a cold fowl, make gashes in them and sprinkle with pepper, salt and flour and cook in the above sauce until thoroughly heated. Then pour over a little boiling hot chicken stock—beef extract diluted with hot water will also do—sprinkle in a small quantity of chopped parsley and serve at once.

Pare and core several fine cooking apples and cut the slices in rings about a quarter of an inch thick. Dip these in a sauce made by mixing one tablespoonful of lemon juice with the same quantity of brandy and a little granulated sugar; fry the apples in boiling hot butter. When the slices are nicely browned on each side take them up with a perforated pancake turner, lay them on white paper and sprinkle with cinnamon and powdered sugar. Serve at once.

Select your favorite nuts and peel and blanch them and then fry them in just enough olive oil to keep them from burning. When nicely browned mix together one tablespoonful each of English chutney and table sauce, some chopped pickles and a little salt. Pour this mixture over the nuts and serve with crackers and cheese.

If fresh lobster cannot be obtained, get the canned sort, and also ask for a box of the shells used for the patties. Mix up the lobster meat with raw egg beaten up—about two to a can of lobster—toasted bread crumbs, pepper, salt and a little butter. Then stuff the most ornamental pieces of the shell with the mixture, sprinkle the top with more toasted crumbs, add a nut of butter and bake until very brown.

To every quart of sweet apple cider add a bottle of club soda. Have ready some thinly sliced tart apples and some sprigs of fresh mint. Bruise the mint leaves, allowing a little sprig for each glass. Several of the apple slices must also be put into each glass, and the punch may contain much sugar and a little lemon juice if liked.

Toast a lot of marshmallow drops and while each one is piping hot drop it onto a little round, crisp gingersnap.

Almond Cake (to Be Cut).

Break four fresh eggs in a basin in which you cook it; add four ounces of sugar, teaspoonful of vanilla essence and two ounces finely chopped, peeled almonds. Briskly beat up with a whisk for 15 minutes and add very gradually four ounces sifted flour, continually mixing meanwhile. Add three ounces clarified butter, one-half teaspoonful baking powder and gently mix with a skimmer for half a minute. Line the bottom of a small pastry tin with a lightly buttered paper, drop the preparation into the tin, neatly smooth the surface, then set in a moderate oven to bake for 25 minutes. Remove, let cool off, turn upon a table, lift up the paper, cut the cake into six pieces, sprinkle a little fine sugar over, dress on a dish with the flowers of the table a little to one side or in center.

Rochester Jelly Cake.

One and a half cupfuls sugar, one-half cupful milk with one-half teaspoonful soda dissolved in it, two heaping teaspoonfuls flour with one teaspoonful cream of tartar, salt and flavor. Put half this mixture in shallow pan to bake and to remainder add one tablespoonful molasses, one-half cupful raisins or currants, a little cinnamon, clove and allspice and a generous tablespoonful of flour. Bake in pan same size as used for the light part. Spread jelly between the layers of cake while hot.

Candied Quince.

Core and slice the quinces and weigh. Weigh the same amount of sugar as fruit. Scald the quinces, then boil for eight minutes. Place them in the kettle containing the sugar and a little water, and put inside the oven and cook until a deep, clear red. Remove from the stove and drain the quince pieces. As soon as dry cover them with sugar, on top and bottom, and let them stand in a dry place overnight. Then pack in dry sugar in jars.

Winter Succotash.

One cupful either lima, yellow-eyed or pea beans, which have been soaked overnight. Drain. Simmer all the morning in enough water to cover, to which add salt, pepper and a piece of salt pork two inches square. Half an hour before serving add one can corn and water enough to keep from burning. Add one pint hot milk, bring to a boil and serve at once. Serve this some cold day with hot rolls or hot gingerbread.

Keeping Sandwiches.

It's often necessary. They must be made up early. And they dry and curl so soon. Yet they are very easily kept good. They should simply be placed in an earthen receptacle. This earthen affair is covered and set in a pan of cold water. In this way they will keep for hours as fresh as when first made.

Corns Peel Right Off With "Gets-It"

2 Drops, and the Corn is a "Goner!" When you've got to walk on the sides of your shoe to get away from those awful corn-pains, there's only one common-sense thing to do.



Use "Gets-It" Your Corns Won't Swell in Water. Besides, They'll Shrink, Loosen and Peel Off!

Put 2 or 3 drops of "Gets-It" on the corn right away. Pain and inflammation will disappear, the corn will begin to shrivel from that instant—then it loosens and falls right off. There's no other corn-remover in the world that acts like "Gets-It." No new discovery has been made in corn-removers since "Gets-It" was born. Don't forget that fact. "Gets-It" does away forever with the use of knives that irritate; bandages that make a bundle of your toe; plasters that half do the work, knives and scissors that draw blood. Use "Gets-It"—no more digging or cutting. "Gets-It" is sold everywhere, in a bottle, or sent on receipt of price by E. Lawrence & Co., Chicago, Ill.

Sold in Hopkinsville and recommended as the world's best corn remedy by L. L. ELGIN.

REVERSAL FOR POSTELL

Oglesby Soyars, Wins Murder Case In Court Of Appeals.

W. Oglesby Soyars, one of Hopkinsville's youngest lawyers, has won a signal victory in securing a reversal in the case of Frank Postell, the negro who was given a death sentence for the murder of J. J. Robinson, a white man, a year ago. Young Soyars was appointed by the court, with another young lawyer, L. K. Wood, to defend the negro. They made a good defense with what seemed to be a hopeless case in the lower court. An appeal was taken and the brief for the higher court was prepared by Mr. Soyars, who went to Frankfort a week or two ago and made an oral argument before the Court of Appeals. The court Tuesday granted a reversal on the ground that the court erred in instructing the jury. The presiding judge was Judge S. V. Dixon, of Henderson.

INVESTIGATION PROMISED

Into Death Of Boy At The Kentucky Feeble-Minded Institute.

Frankfort, Ky., Feb. 28.—Dr. S. L. Helm, of this city, superintendent of the institute for the Feeble-minded, has received a letter from R. A. Cook, of Hopkinsville, chairman of the Board of Control of Charitable Institutions, in which Cook states the board would make an investigation of the charge that Albert Bell, nine years old, of Bellevue, who died a few days ago, was brutally treated while an inmate of the institution. The date for the investigation was not fixed by Cook, but it is likely that the matter will come up when the board meets in March.

Teacher's Prize Trip.

Washington, Feb. 23.—R. E. Jaggers, of Hart county, Ky., is here as winner of the prize trip to the Capitol offered by the Kentucky Illiteracy Commission for the best record as a teacher in the "moonlight" schools of Kentucky. He will be shown marked attention while here. Representative Fields met him at the depot and Senator James will introduce him to the President.

Hunting on Sunday.

Edwin Gould, Jr., aged 23, son of the New York capitalist, was accidentally killed Sunday before day while hunting coons on a small island near Jekyll, Ga. He struck a coon on the head with the butt of his gun and the weapon was discharged, fatally wounding him.

The Madisonville Hustler is carrying 48 announcements for county offices, 47 of them Democrats.